

LUNCH – WEEK 25 (16.-22.6.2025)

MON	Lunchbuffet	Meatballs in tomato sauce (D, G, A) Veggie Chicken Tikka Masala (L, G, A) Wild mushroom rolls (Veg, D, G, A), Lingoberries (D, G, A)	8,60 €
	Warm supplement	Gardener's Grilled Vegetables (D, G, A) Roasted herb potatoes (D, G, A) Cooked wild rice (D, G, A)	
	Soup lunch	Cauliflower soup (L, G, A)	8,60 €
	Dessert	Rocky road mouuse or fruit (L, G, A)	
TUE	Lunchbuffet	Roast beef sauce (L, A) Homemade Brazilian fish cakes (L, G, A), Lemon-yogurt sauce (L, G, A) Cashew-black bean risotto (L, G, A)	8,60 €
	Warm supplement	Steamed pinto beans (D, G, A) Anna potatoes (L, G, A)	
	Soup lunch	Crepe nion - pea puree soup (L, G, A)	8,60 €
	Dessert	Blueberry kissel or fruit (D, G, A)	
WED	Lunchbuffet	Creamy chicken piccata - creamy lemon chicken (L, G, A) Bolognese sauce (D, G, A) Soybean groats bolognese (Veg, D, G, A)	8,60 €
	Warm supplement	Steamed broccoli (D, G, A) Rice (D, G, A) Spaghetti (D, A)	
	Soup lunch	Blue cheese soup (L, G, A)	
	Dessert	Fruit salad or Fruit (D, G, A)	
THU	Lunchbuffet	Rainbow trout and asparagus risotto (L, G, A) Spicy pork neck (D, G, A) Homemade feta spinach lasagna (L, A)	8,60 €
	Warm supplement	Curry roasted cauliflower (D, G, A) Rice (D, G, A)	
	Soup lunch	Lentil and carrot soup (Veg, D, G, A)	8,60 €
	Dessert	Rhubarb-strawberry curd or Fruit (L, G, A)	
FRI	Closed		